

QUANAH PARKER'S WIT.

Quanah Parker, until his recent death, chief of the Cherokee Indians down in Oklahoma, was the reputation of being the wit of his race. An occurrence in Washington a year before his death illustrated the peculiar wit of this representative of a people that is supposed to have no sense of humor.

Quanah had appeared a few years before the committee, and its chairman had given him some very wise instructions to the effect that if any on his reservation should stop. He was told that his bucks should be made to send their surplus wives back to their parents.

Two years elapsed and Quanah again appeared before the committee. Senator Clapp asked him if he remembered the injunction to make his followers dispose of all but one wife.

"Yes, me tell 'em," said Quanah. "Did they send all their wives home but one?" asked the senator.

"Yes, Bucks got one wife, no more, said Quanah.

"Now, Quanah," asked Senator Clapp, "I am told on good authority that you yourself have six wives."

"Yes, me got six," said Quanah. "This will never do," insisted the senator. "You must go home and send those wives away. You must tell them to go back to their fathers."

"You tell 'em," said Quanah.

MEETS BUSIEST MAN.

number of years ago "Uncle Joe" Cannon and a party of congressmen made a trip down through the West. Representative J. Hampton of Pennsylvania was historian of the expedition and the late Vice-President Sherman and Representative James R. Mann of Illinois, now Republican leader of the house, were two of its most active members.

At San Juan, Porto Rico, they found the local legislature in session, and were warmly received.

"One of them seemed very much interested in Mr. Mann," said Mr. Moore, "and told him he had read every one of his speeches in the Congressional Record."

"At this Sherman gasped, and, grasping the colored member warmly by the hand, exclaimed:

"Allow me to express my pleasure upon meeting the busiest man in Porto Rico."

It was on the same trip that Cannon, then speaker of the house, got off his famous epigram on "how to build a Panama canal."

"What do you think of the canal?" he was asked.

"My boy, it's simply a matter of diggin' and dammin'," he answered.

PLAYING IT BOTH WAYS.

The senators were watching preparations for an aviation flight at the army training school at College Park, Md. One of the army flyers was having difficulty in starting his machine. "Reminds me of the old farmer and his wife who first saw a train of cars standing at the depot," said one of them.

"What do you think of it, pa?" asked the old lady, after her husband had looked the engine over carefully.

"She'll never start," said the old man with conviction; "she'll never start!"

"Presently the engine gave a preliminary snort, got slowly under way and the train began to grow small in the distance.

"Well, now, what do you think of it?" demanded the old lady.

"Her husband watched until the tail of the train had disappeared around a curve.

"She'll never stop," he declared, "she'll never stop."

AN EXPERT NEEDED.

Representative Kahn of San Francisco tells a story upon Luther Burbank as a certain congressman high in the councils of the Democracy, but whose name is not revealed because of size and fighting reputation. It seems that this congressman two years ago toured the state of California. At Santa Barbara he met the king of plant life and the two dined together.

According to Representative Kahn, Burbank immediately returned to his experimental gardens and began the culture of a peculiar variety of pea. It was to be a square pea in order that it might not roll off of the Democratic congressman's knife!

Advantage in Throwing Straight. Mr. Knox had what his fastidious wife called "a most annoying habit" of letting the handles of his knife and fork rest on the table cloth with the useful ends on the edge of his plate.

"Oliver," she said quite meekly over the dinner, "I wish you would not do that—it is very uncouth, and you know better, too."

Mr. Knox winced at the correction and looked off into space. "My goodness, Amy, I wonder how I ever got along without you to tell me everything. I sometimes marvel that they ever allowed me to live among civilized people at all," and he gently lifted the errant silver handles up on to the rim of his plate.

"You speak as if I were nagging at Oliver, and I don't mean it that way at all, but I do like to have a husband I can be proud to exhibit in public. Never mind, dear, you will miss me when I am gone," and a little look of satisfaction stole over her countenance as she said it, for she well knew that Oliver Knox was a very dependent person.

"Yes," he agreed vaguely, "but when I learn to throw straight I won't miss you so much."

Not A Day In Bed.

Gramling, S. C.—In a letter from Gramling, Mrs. Lula Walden says: "I was so weak before I began taking Cardui, that it tired me to walk just a little. Since taking it, I do all the housework for my family of nine, and have not been in bed a day. Cardui is the greatest remedy for women, on earth." Weak women need Cardui. It is the ideal women's tonic, because it is especially adapted for women's needs. It relieves headache, dizziness, dragging feelings, and other female misery. Try Cardui. A few doses will show you what it can do for you. It may be just what you want.

Advertisement.

For Sale.

Six fresh Jersey cows, four registered and two graded. All fresh and all good. C. L. DADE.

Advertisement.

Mrs. McReynolds' Condition.

The latest information as to the condition of Mrs. Elen McReynolds, the aged mother of the Attorney General of the United States, is that her condition is far from satisfactory. She is now in the 73rd year of her age, which renders her chances of recovery less hopeful. Dr. Briggs, of Nashville, who made a careful examination after Mrs. McReynolds had reached her home after receiving her injury by a fall here, says that she sustained a fracture of the hip joint. Gen. McReynolds hold himself in readiness to answer a call when his mother's condition becomes more serious.

If you want the best flour made, call for Blue Ribbon Flour. Advertisement.

Death of Hospital Patient.

Miss Florence Gentry, an inmate for nine days of the Western State Hospital from Allen county, died last Thursday, aged 36 years. The cause of her death was meningitis. The remains were shipped to Scottsville Friday for burial.

Children Cry FOR FLETCHER'S CASTORIA

LIKES OLD CHRISTIAN

Former Hart County Man Has Located Here.

Mr. Otis Rhea was in the city yesterday accompanied by Messrs. Henry Atcheller and Reed Cox, of Horse Cave, and Mr. England, of Hardin county. The latter three are the guests of Mr. S. L. Cowherd, who now owns the Geo. V. Green farm, on the Nashville road.

These gentlemen are substantial citizens and we would gladly welcome them as citizens if they could see their way to locate in the best county in the State.

Mr. Rhea, about three years ago, bought the farm of Miss Bet Ware, on the Russellville road and is much pleased with Christian county. Though Mr. Rhea gives more attention to raising cattle than anything else, he reports that he had a splendid crop of wheat of the highest grade. Mr. Rhea came here from Hart county and there is room for many more progressive farmers from Hart or other counties, who may be looking for a place to locate.

"Had dyspepsia or indigestion for years. No appetite, and what I did eat distressed me terribly. Burdock Blood Bitters reached the cause."—J. H. Walker, Sunbury, Ohio. Advertisement.

VETERAN STRICKEN

T. E. Bartley Called To Bedside of His Father In Virginia.

T. E. Bartley left for Orange C. H. Va., Saturday night, having been called by a telegram announcing the critical illness of his father, W. O. Bartley, who was stricken with paralysis a few days before. He was very low and his death was expected at any time. He is a Confederate Veteran and is 81 years of age. Mr. Bartley reached Orange yesterday morning.

Local capitalists headed by A. P. White & Co. are preparing to install an electric light plant in Cadiz.

MRS. LAYNE.

Venerable Lady Passes Away At the Home of Her Son.

Mrs. Sarah Layne died at the home of her son, Walter A. Layne, East 14th street, Sunday night about 9 o'clock, after a lingering illness.

The deceased was in the 82nd year of her age. She is survived by four sons, Messrs. Chas. H. and Walter A. Layne, of this city; O. E. Layne, of Pembroke, and Dr. Al. C. Layne, of Griffin, Ga.

Dr. Layne was here last week, but his mother seeming to improve, he returned home. He is expected to arrive this morning. Mrs. Layne's remains will be taken to Fairview and laid to rest in the Layne burying ground this morning. Services at the grave, conducted by Rev. J. B. Eshman. Mrs. Layne was a member of the Cumberland Presbyterian church the greater part of her life.

When baby suffers with eczema or some itching skin trouble, use Doan's Ointment. A little of it goes a long way and it is safe for children. 50c a box at all stores. Advertisement.

Who Was She, Henry?

Did you ever try to assist a 200-pound girl, with a hobbled skirt on, into a buggy? Well, you "jest orter" try it.—Cadiz Record.

Blue Ribbon Patent Flour is as good as can be made. Advertisement.

Todd Wheat.

The Trenton Progress says W. J. Dickinson wheat crop of 40 acres made a yield of 22 bushels an acre and J. C. Bronaugh's 18 bushels.

Try a sack of Blue Ribbon Patent Flour. Advertisement.

Rain and snow were general throughout Utah Saturday, with snowstorms in the higher altitudes. Overcoats were in demand. P. S. Kentucky and Utah are 1000 miles apart.

MAKE EASY JOB OF MOVING

Much Depends on Proper Preparation Made Before the Actual Day of Departure.

When you have weeded out your collection of clothes, bric-a-brac and all your odds and ends, pack what you have decided to keep and get the other things out of the way as quickly as possible.

To pack pictures, large boxes and plenty of excelsior and paper are necessary. These may be packed early in the game, as they are not necessary to the running of the household.

Barrels are best in packing dishes and china or plaster bric-a-brac. It will be found much easier to unpack if a list is made of the articles in each box or barrel. These can be numbered in black paint and the lists made accordingly. When you start to unpack you have only to consult your lists to see what each box holds. For instance, if a box with the big black figure 6 stares you in the face you can look up list number 6 and find that the parlor pictures and the lace curtains are in that box. This will simplify matters greatly, as the boxes can be unpacked as their contents are needed.

The Housekeeper

If a glass jar will not open, set it down in an inch or two of hot water.

When agate kettles must be set over fire, grease bottoms and the smut will readily wash off.

Fine linens and all pieces of hand-some lingerie should be wrung out by hand and never through a wringer.

Apple rose is a delicious dessert, made with steamed apples filled with jelly, covered with a meringue and browned.

In roasting meat turn it over with a spoon instead of a fork, as the latter pierces the meat and lets the juice out.

Olives and radishes are eaten with the fingers. Oranges, peaches and apples are pared, quartered and then eaten with the fingers.

In making cream sauce to use with a vegetable, add just a few drops of vinegar after it is made. It improves the flavor greatly.

To wind a curtain, remove it from the bracket, wind it up by hand and then put it into the brackets and pull it out full length. Repeat if necessary.

To prevent the dust from rising when sweeping a carpet sprinkle over the floor tea leaves that have been washed and squeezed nearly dry, and be careful not to tread on them.

Roast of Round Steak. Put a thick round of steak in a short-handled frying pan, spread a layer of sliced onion over it. Dredge with salt, pepper and flour and over it lay thin slices of bacon. Put in a hot oven twenty minutes, being careful not to let the bacon burn. At the end of that time add enough boiling water to cover over the beef. Cover the frying pan loosely and cook slowly three hours, adding more water as necessary. When the steak is done lift onto a warm platter, put the frying pan on the stove and thicken the gravy with one teaspoon flour mixed with cold water. Season with salt and pepper, boil a few minutes, strain and pour over the meat.

Salt Pork Scramble. Soak a pound of salt pork to freshen it. Drain it, cut it into pieces about an inch square; fry these in hot fat, move them about that they may be equally cooked. When they are almost done enough stir in with them from six to twelve well-beaten eggs, beat all quickly together. When the eggs are set turn the mixture upon a hot dish and send baked potatoes to table with it. If the pork gives out a good deal of fat while it is being fried, pour this off before dishing the meat. Time, a quarter of an hour; sufficient for four or five persons.

Fruit Turnovers. Use puff paste for these. Roll it out to about one-fourth inch thick and cut it out into circular shaped pieces of the desired size; pile a teaspoonful of fruit on half of the pastry center, sprinkle over some sugar, wet the edges, and turn the paste over it. Press the edges together and crimp if desired, brush the top with white of egg, sprinkle with sifted sugar, and bake on tin sheets or pans in a brisk oven for about 20 minutes. Raw fruit or jam or drained canned fruit may be used for the filling. Little should be used in each.

Sewing Hint. When outlining round forms it is much easier to make the outline stitches from left to right, as they will then conform to the rounded shapes. Knots should never be used in embroidery of any kind, and when beginning the outlining run a few stitches to the commencing point and then cover these stitches with the outlining. After the work is finished run the thread back and fasten with a button-hole stitch.

Emptying the Washtub. The newest tubs have faucets or taps in the side which come into use when the tub is to be emptied. But those who cannot afford these tubs may have their old ones, if of wood, fitted up similarly at little cost. Then a long piece of garden hose attached to the tap serves to conduct the water out of doors or into a sink in another room, so emptying the tub with little expenditure of energy.

TASTY MAPLE SUGAR ROLLS

Confection That is a Luxury Where the Supply of the Saccharine Delicacy is Assured.

In maple sugar regions delicious little baking powder biscuit or rolls made of this saccharine delicacy. To make the rolls take a quart of bread dough after it is molded for the last rising and knead into it one cupful of grated maple sugar, a quarter teaspoonful of soda and a teaspoonful of butter. Let it rise, then mold again and cut out in small rolls. Let these rise for fifteen minutes and bake in a quick oven.

In making maple biscuit prepare an exceptionally rich, tender baking powder crust. Roll out about half the thickness of an ordinary biscuit and shape with a small cutter much larger than a silver dollar. The top to a small baking powder can or the cover to a tea caddy make good cutters. An each biscuit is cut out, cut in halves again, sprinkle small bits of the maple sugar over one-half of the biscuit dough, moisten the other half and press it over the first. Lay close together in the pan in which they are to be baked, so they will rise instead of spreading. Brush over with milk or melted butter and bake in a quick oven until they are brown but not hard. Serve as soon as ready.

WASH DISHES IN WOODEN TUB

Best Possible Utensil That Can Be Employed, for Reasons Given Herewith.

Small wooden tubs are best suited for the washing of fine dishes, as they offer no hard surfaces or protruding handles upon which to mar or crack the most delicate articles. If the ordinary pans are used, take the precaution to turn the handles in such a position that they are out of the way in lifting the dishes from one pan to the other. Place in the bottom of each pan a pad made for the purpose, or fold a towel. There should be a pan or tub of warm rinsing water in which a little mild, pure soap has been dissolved, a deep receptacle holding plenty of hot water, and a draining basket holding a soft pad or folding towel.—Today's Magazine.

Making Apple Pudding.

Three cupfuls cored, pared and quartered apples, grated rind of one lemon, quarter of a cupful of sugar, two tablespoonfuls lemon juice, half a teaspoonful of salt, three eggs, two tablespoonfuls of butter, one heaping cupful of flour, one teaspoonful of baking powder, and one cupful of milk. Mix the sugar, lemon rind, lemon juice, flour, salt, baking powder, milk and well-beaten eggs. When smooth add the apples; pour into a buttered baking dish, and bake in a moderate oven for one hour. Serve hot with wine sauce. For the wine sauce: Cream half a cupful of butter with one cupful of sugar, then add four tablespoonfuls of whipped cream and one tablespoonful of sherry wine.

Left-Over Sandwiches.

Sandwiches left over from an afternoon tea or reception need not be looked upon as just so much wasted material. The careful hostess utilizes them in many ways.

Ham sandwiches can be transformed into a breakfast dish simply by toasting them to a golden brown and pouring over them a cream sauce into which have been stirred minced ham and parsley. Where a more hearty breakfast dish is desired allow one patched egg to two small sandwiches, arranging the eggs on the toast before covering with the cream sauce.

Maple Parfait.

Four one cup of hot maple syrup into the well-beaten yolks of six eggs, cook over boiling water until thick, remove from the fire, beat until cold, fold in one pint of cream beaten until stiff, flavor with one teaspoonful of vanilla, turn into a mold and let stand packed in salt and ice from four to five hours. Chop finely one cup of blanched almonds, cook in oil until brown and drain. Sprinkle the parfait with the nuts before serving.

Cake Omelet.

Mix together two large spoons of flour and half a pint of milk, free from lumps. Add four eggs, well beaten, and a little salt. Bake in a small pan, in a hot oven, till there is no depression in the center, which will be in about twenty minutes. Serve immediately.

Save Soap Ends.

Never throw away old pieces of soap. They can be used for making soap jelly for washing flannels, blouses, etc. Put by the pieces till you have a good collection, then pour on enough boiling water to just cover them, and still dissolved. Keep in a jar and use as required.

Fresh Pork Steak.

Two quarts water, two pounds pork, two quarts potatoes sliced, one onion, one small carrot, slice of turnip, all cut fine, salt and pepper to taste. When cooked thicken with one tablespoon of flour in cup of cold water; let boil. Serve with croutons.

Hard Gingerbread.

One cup of butter, two cups of sugar, one-half cup of milk, one-half teaspoon of soda, two teaspoons of ginger, flour enough to roll thin. Cut in squares and bake quickly.

Stiffening Old Hair Brushes.

Old hair brushes which have become soft can be made quite hard and firm by dipping them in a strong solution of alum.

DOOMED!

300 Suits, 300 Pairs of Shoes and All Straw Hats

DOOMED TO BE SACRIFICED AND SOLD THIS LAST WEEK OF GREEN & HOOSER'S

GREAT "RED TAG" SALE

THEY MUST
BE
SOLD

MERCHANDISING
Isn't all a path of roses. Sometimes we have to adopt heroic measures to maintain a proper balance between slow seasons and

THEY WILL
BE
SOLD

surplus stocks. We have to pay the penalty too—we have to face the music—we must take our medicine. No wry faces—no crying over spilled profits—no counting of coins. This is one of the times. We must submit to the slaughter—we must watch the sacrifice, we must see all our fine stocks reduced and sold less than cost. But—never mind us—the point that should interest you is the chance for economies—the opportunity to buy high grade goods at low grade prices—to save money on every purchase. So—we urge you to attend this sale and turn this occasion to your profit—never can you hope to receive better money's worth than now. More object lessons:

1-3 Off On Straw Hats \$3.00/Hats Now...\$2.00 \$5.00/Hats Now...\$3.34 \$7.50 Panamas...\$5.00

\$1. SHOE SALE

300 pairs of Ladies', Men's and Boys' fine Shoes and Oxfords, worth up to \$5 and \$6 per pair, your choice as long as they last, per pair, \$1.00

Edwin Clapp, Stetson and Johnson & Murphy's \$5.00 and \$6.00, mostly small sizes, Doomed to be sold this week at \$1.00 Pair

MEN'S	MEN'S	MEN'S
\$15.00, \$16.50, \$17.50 SUITS,	\$18.00, \$20.00, \$22.50 SUITS,	\$25.00, \$27.50, \$30.00 SUITS,
Doomed Price,	Doomed Price,	Doomed Price
\$7.50	\$10.50	\$12.50

GREEN & HOOSER

OUTFITTERS TO MEN

No. 3 South Main Street

Hopkinsville, Kentucky